



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13

pH: 3.6

Residual Sugar (g/L): 0.5

Total Acidity(g/L): 3.55

Volatile Acidity(g/L): 0.54

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Faiveley Marsannay Es Chezots 2021 comes from a 0.91-hectare parcel planted in 1970 and 1972. The vineyard shares similar soils with Faiveley's Marsannay village site, combining marl, clay, pebbles and gravel. A shady woodland exposure provides a cooler climate and supports a later growing cycle. Es Chezots is noted for its tannic and opulent character, with strong ageing potential and possible future recognition as a Premier Cru.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351005222193

Bottle Weight (g): 1420

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: Natural Cork

Case Size: 6X75CL

Case Weight (g): 860

Case Dimension (mm): L500 x W300 x H100

Vintage Notes

NA

Vinification

NA

Tasting Notes

The nose shows a rich bouquet of red fruits, subtly complemented by prune notes. The palate is intense and structured, with a clear tannic character and ripe fruit depth. Medium to full-bodied, it has the firmness and concentration associated with Marsannay Es Chezots. The finish is persistent and age-worthy, highlighting the wine's opulence and long-term potential.

Food Pairing

Pair with roast pork, duck, lamb, charcuterie, mushroom dishes, beef stew, grilled sausages, hard cheeses or rustic Burgundian cuisine.